

QUE PALTA

What a shame

HUACHAFO

Badly dressed

NI MICHÍ

No way

PITUCO

Preppy

CHEVERE

Cool

CACHARRO

Good looking

CHOCHERA

Buddy

POTO

Butt

LORNA

Naive

CALETA

Discreet

TONO

Party

CANCHITA

Toasted Corn

CHIRIPA

Luck

PALTA

Avocado

BIEN TAIPA

Good Service

FINTERO

Fake

NIKKEI

Japanese and Peruvian fusion

PIRAÑA

Pickpocket

Lima.

LET'S SPEAK PERUVIAN!

FICHO

Wealthy

ACHORAO

Brutal

CAUSA

Friend

CHORO

Thief

PISCO

Peruvian green grape distillate

PIOLA

OK

CHUPADO

Shy

PICHANGA

Friendly football game

CHANCHO

Pig

ASADO

Annoying

VAINA

Thing

CHIFA

Peruvian and Chinese cuisine

CHUPADO

Shy

AJÍ

Chili

CHIBOLO

Kid or Teen

CHITÓN

Reserved

TENER JALE

Popular

MOSTRO

Cool, peruvian dish



Peruvian Beer



Chicha Morada



Lima Fresh



Margarita and Mezcalita



Pisco Sour

DRINKS

COFFEE

American	\$45
Cappuccino	\$55
Latte	\$55
Double Espresso	\$75
Tea	\$40

SMOOTHIES

VERDE: Pineapple, cellery, ginger and orange	\$90
EL FRESON: Strawberry, berries, watermelon.	\$90
EL PITUCO: Pineapple, papaya and orange	\$90
LA ISLA: Coconut, pineapple and passion fruit	\$50
ORANGE JUICE	\$45
CHOCOLATE MILKSHAKE	\$60

NON ALCOHOLIC

CHICHA MORADA	\$70
Purple corn, pineapple, cinnamon and lemon.	
LIMA LIMONADA	\$60
Lemonade with red berries and mint. Mineral / Natural	
MARACUMANGO	\$70
Passion fruit and mango. Mineral / Natural	
MARACUYADA	\$60
Mineral / Natural	
LIMA SUNSET	\$70
Pineapple, orange and cranberry juice.	
PIÑADA	\$70
Coconut cream, pineapple and milk.	
ICE TEA	\$60

SODA

INCA KOLA	\$95
Classic Peruvian Soda	
COCA reg / COCA lighth / COCA zero	\$45
Sprite	
CASA DELAGUA / Natural Water	\$45
AGUA BUI / Mineral - Natural 1lt	\$95
AGUA TOPO CHICO / Mineral	\$70

CLASSIC COCKTAILS

PISCO SOUR Classic Peruvian Cocktail
Pisco 2oz, lime and egg white. \$160



Type of grape - QUEBRANTA / ACHOLADO / ITALIA
Passion Fruit \$165 \$175 \$175
Chicha morada \$175 \$165 \$175

CHILCANO \$160
Pisco 2oz, lime and ginger ale.
Ginger and peppermint \$170
Berries \$180
Passion fruit \$180

CAPITAN \$170
Pisco 2oz, red vermouth and angostura.

LIMA FRESH \$170
Pisco 2oz, passion fruit, tonic water and cherry.

CLASSIC COCKTAILS

MARGARITA \$140
Lima style / Traditional / Passion Fruit and Berries

MEZCALITA \$140
Lima Style / Traditional / Passion Fruit and Berries

TONICS \$150
Traditional / Berries / Citrus and Chicha Morada

SPRITZ
Aperol spritz \$160
St Germain \$210

MOJITO \$130
CARAJILLO \$160
NEGRONI \$210
BLOODY MARY \$140
SANGRIA \$140

BEER

CUSQUEÑA Peruvian Beer \$120
Lager / Red lager / Wheat
(Subject to availability)

COLIMA Craft Beer
PIEDRA LISA IPA Session \$110
PARAMO Pale Ale \$110
Tropical with sweet citrus

MODELO Especial / Negra \$50

VICTORIA / CORONA / STELLA
HEINEKEN CERO / ULTRA \$50

RED WINE

PIERRE JEAN \$150 \$540
Merlot, cabernet. France.

MISIONES CALIFORNIA \$180 \$660
Syrah. Mexico

LA CETTO \$140 \$520
Merlot. Mexico

CASA MADERO 3V \$1260
Cabernet sauvignon, merlot and tempranillo.

WHITE WINE

LOS VASCOS \$170 \$650
Sauvignon blanc. Chile

OPUNTIA \$180 \$660
Ensamble. Chile

LA CETTO \$140 \$520
Chardonnay. Mexico

DESTILATES

TEQUILAS
DON JULIO 70 \$240
WHITE \$160
REPOSADO \$170
CENTENARIO
PLATA \$130
REPOSADO \$130
MAESTRO DOBEL \$180
HERRADURA \$170

MEZCAL
SACA LAGRIMAS \$150
MONTELOBOS \$180
400 CONEJOS \$160

GINEBRA
TANQUERAY \$150
BEEFEATER \$110

WHISKY
CHIVAS 12 \$160
RED LABEL \$130
BLACK LABEL \$230

RON
HABANA 7 \$140
MATUSALEM \$140
BACARDI \$120

VODKA
ABSOLUT \$140
SMIRNOFF \$110
STOLICHNAYA \$130
GREY GOOSE \$210
TORRES X \$110

DIGESTIVES
ANIS CHINCHON \$110
SAMBUCA BLANC \$120
SAMBUCA NEGRO \$120
BAILEYS \$110
KAHLUA \$90
CAMPARI \$140
FERNET BRANCA \$130
FRANGELICO \$130
LICOR 43 \$150

Drinking alcoholic beverages in excess is harmful to your health.



Enchiladas



Chilaquiles al Aji



Poached egg and Motuleños



Taco Jalea



French Toast



BREAKFAST

Friday, Saturday and Sunday from 10 to 1pm

SPECIALTY EGGS

POACHED EGGS **\$180**

Toasted bread with peruvian chili sauce, cream, chipotle, avocado, bacon, parmesan cheese served with mixed salad.

MOTULEÑOS **\$170**

Fried tortilla with beans and ham, 2 fried eggs, red sauce, fried plantain, fresh cheese and peas.

OMELETTE **\$140**

2 eggs with mushrooms, spinach and manchego cheese served with house salad and balsamic dressing.

SANDWICHES

SANGUCHON DE PANCETA **\$180**

Ciabatta bread, 24hrs slow cooked pork belly Fried sweet potatoes drizzled with an onion, chili, lime and peppermint sauce.

BUTIFARRA **\$180**

A Peruvian Classic
Bread with ham homemade paiz (pork leg), lettuce, creole sauce, mayonnaise and pickled mustard.

PAN CON POLLO **\$165**

Chicken mayo salad, avocado and tomato on toast.

MOLLETES 2 pieces **\$150**

Toasted bread, beans, ham, manchego cheese and fried eggs, fresh chesse and pico de gallo.

EXTRAS

Egg Unit	\$15
Bacon 60gr	\$45
Peruvian Bean 120 gr	\$85
Sourdough Bread 1 piece	\$25
Extra Ingredient	\$30
Chicken 70 gr	\$60
Avocado	\$30

LOVE FOR TORTILLAS

TACO DESAYUNO (2 tacos) **\$155**

Flour torrilla, cheese scrambled eggs, maple glazed bacon on a bed of greens.

TACO JALEA (2 tacos) **\$185**

Flour tortilla, crispy fried fish, avocado and mayo acevichada sauce on a bed of greens.

ENCHILADAS PERUMEX **\$185**

3 corn tortillas stuffed with chicken in yellow pepper sauce with cream, avocado, peruvian olives and fresh cheese.

ENTOMATADAS **\$145**

3 corn tortillas stuffed with chicken in tomato sauce. Served with cream, fresh cheese and lettuce.

CHILAQUILES ROJOS **\$140**

Fried corn tortilla chios in tomato sauce with 1 fried egg, beans, avocado, fresh cheese and cream.

CHILAQUILES AL AJI **\$170**

Fried corn tortilla chips in yellow pepper sauce with chicken, cream, avocado, peruvian olives and fresh cheese.

SWEET & HEALTY TREATS

FRENCH TOAST **\$150**

Bunt cake in vanilla, cinnamon and milk sauce browned in butter and sugar. Served with berries, peaches and maple syrup. **+ Ice Cream +35**

WAFFLES **\$145**

With dulce de leche, red fruits, powdered sugar and vanilla ice cream.

CHOCOLATE CAKE **\$175**

With dulce de leche and berries perserve.

FRUIT PLATE **\$110**

Seasonal fruit with granola and yogurt.
+ Greek Yogurt

OATMEAL & BERRIES **\$90**

Oatmeal with milk, blueberries, strawberries, walnuts and honey. **NO SUGAR**

MAKE IT A COMBO **\$80**

Tea or Coffee / Fruit or Orange Juice



Camarones a la Parmesana



Causa Pulpo al Olivo



Jalea Imperial



Anticuchos



GET STARTED

TO SHARE WITH FRIENDS

JALEA IMPERIAL **\$390**
Fish, shrimp, calamari and mussels with roasted potatoes. Mayo acevichada and criolle sauce.
Just Fish 300gr **\$370**

PULPO AL OLIVO **\$390**
Octopus slices (140gr) in Peruvian black olive mayo sauce, lime, avocado, cherry tomatoes served with crackers.

CAMARONES A LA PARMESA **\$290**
6 Shrimp baked with White Wine, butter, lemon in a crust of parmesan cheese.

GYOSAS (steamed or fried) **\$170**
5 shrimp, octopus and mushroom dumplings with ponzu sauce.
Vegetarian option subject to availability. **\$170**

DRUNK EDAMAMES **\$170**
Edamames sauteed with tequila, ginger & soy sauce.

CAUSAS

Potato seasoned w/peruvian yellow pepper, lemon & avocado

PULPO AL OLIVO **\$290**
Octopus slices in peruvian black olive mayo sauce, cherry tomato and crispy leeks.

NIKKEI **\$260**
Tuna with mayonnaise and oriental notes. Crispy quinoa and leeks.

LIMEÑA **\$210**
Chicken salad with house mayonnaise, celery, tomatoes, hard boiled egg and Peruvian olives

ACEVICHADA **\$280**
Red snapper in classic tiger's milk, sweet potato, cancha (crunchy corn) and banana chips.

STARTERS

ANTICUCHOS **\$370**
Beef (150gr) skewers marinated in dried chili sauce. Golden potatoes, corn with chimichurri and peruvian salsa.
Octopus option 150gr (Subject to availability) \$435

PAPA A LA HUANCAINA **\$150**
Potatoes cooked in our creamy yellow pepper sauce, cheese with peruvian black olives and hard boiled egg. (not spicy)

TOSTADA CHALACA *Spicy* **\$185**
Octopus in tatemada sauce, lemon, avocado, cucumber & olives.

TOSTADA PITUCA **\$165**
Tuna in tiger milk, avocado, cucumber and spicy mayo.

LECHE DE TIGRE **\$200**
All the flavor of a ceviche in a glass with cancha and chifles.

The dishes are prepared at the moment, thank you for your understanding and patience.
Peruvian chefs and supplies
High quality standards
Eating raw foods is at your own risk.
Prices include VAT
Service NOT included
MAKE IT VEGETARIAN 🌱



Poke Bowl



Tiradito Criollo



Dragon Maki



Sebiche Carretillero / Clásico



COLD DISHES

SEBICHES

SEBICHE CLASICO 🌿 **\$320**
Red snapper (140gr) in classic tiger milk, lime, garlic, chili, sweet potato & cancha (crunchy corn).

SEBICHE CRIOLLO Spicy **\$340**
Red snapper and shrimp (140gr) in peruvian yellow pepper tiger milk, sweet potato & cancha (crunchy corn).

SEBICHE CARRETIILLERO Very Spicy **\$390**
Red snapper and octopus (140gr) in tiger milk with yellow pepper, sweet potato & cancha (crunchy corn).

SEBICHE AL OLIVO **\$380**
Red snapper, octopus and shrimp (150gr) in tigers milk with Peruvian olive sauce, capers, avocado and sweet potato.

SEBICHE NIKKEI 🌿
Tiger milk with lemon, soy sauce, sesame and ginger. Wakame, avocado and japanese cucumber.
Fish and Octopus **\$350**
Tuna 140gr **\$310**
Norwegian Salmon **\$370**

Make it amazing with chicharron and acevichada sauce:
Fried Calamari 70gr \$120 / Fried Shrimp 6pz \$160

TIRADITOS / SASHIMIS

Fresh fish sashimi. 80gr
Imported tuna / Norwegian salmon / Red snapper

TIRADITO NIKKEI **\$290**
Soy sauce, lemon, orange and ginger. Avocado, Japanese cucumber.

TIRADITO CRIOLLO Spicy **\$320**
Pool of tiger milk with yellow pepper, lime, garlic, sweet potato, chifles (banana chips) & chalaca.

SUSHI

NIKKEI **\$260**
Inside, avocado, kiuri, gari and mango.
Outside, tuna and salmon with capers aioli.

SAMURAI **\$240**
Inside, shrimp, avocado and cream cheese.
Outside red snapper cover and ninja sauce.
Chalaquita to finish.

ACEVICHADO **\$240**
Inside, shirimp, avocado and crispy quinoa.
Acevichado red snapper tartare with yellow pepper.
Topped with chalaquita and criollo cilantro.

EL PONJA **\$230**
Inside, tuna tartare with siracha, avocado, kiuri and sesame seeds. Topped with mayowasabi and masago. Futomaki (seaweed on the outside).

DRAGÓN **\$260**
Inside, shrimp and avocado
Outside covered with flamed salmon topped with masago.

QUE PALTA 🌿 **\$260**
Inside, panko breaded plantain, spinach and kiuri.
Outside, burnt avocado with mushroom tartare.

POKE BOWL 🌿 **\$250**
Tuna / Salmón
Rice, avocado, carrot, cucumber, crispy wonton, acevichada sauce, unagi, sesame seeds and ponzu.
THURSDAY'S 2X1 / 6PM
Restrictions apply

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Arroz con Mariscos



Pollo Tipakay y Chaufa Meloso



Chupe de Camarón



Salmón Mi Amor



Lomo Saltado



HOT DISHES

CREOLE A reflection of cultural richness

AJI DE GALLINA **\$290**
Shredded chicken in yellow peruvian pepper cream sauce, parmesan cheese & peanuts. Served with rice, potatoes, olives & hard boiled egg.

TACU TACU MARINO **\$420**
Rice and beans base, shrimp, squid, octopus & mussels in creamy chilli pepper white wine sauce and parmesan cheese. **Not spicy.**

A LO POBRE STYLE plantain and fried egg **\$420**

ARROZ CON MARISCOS Quinoa Option **\$420**
Shrimp, squid, octopus and mussels on rice with creamy yellow pepper white wine and parmesan cheese sauce.

LOMO SALTADO **\$390**
Top sirloin (150gr) cooked in a wok, tomato and onion, yellow pepper, soy sauce, rice with corn and french fries.

A LO POBRE STYLE plantain and fried egg **+ \$40**

TALLARIN CREOLE **\$360**
Beef sirloin strips (150gr) cooked in a wok, linguine, tomato, onion, yellow chili, cilantro and touches of soy sauce.

SOUPS 25min. cooking time.

SUDADO DE PESCADO **\$370**
Tradicional soup from the coasts of Peru. Red snapper slow cooked in broth with tomato, onion, yellow pepper and cilantro, potatoes & rice on the side. Needs simmering time.

CHUPE DE CAMARONES **\$350**
Classic Soup from Arequipa, Peru. Shrimp in chili sauce, huacatay herb, fresh cheese and poached egg.

Seafood Option **\$430**

Ask for the soup of the day

CHIFA Peruvian-Chinese Fusion

TALLARIN SALTADO Quinoa Option **\$310**
Linguine cooked in a wok with chicken and shrimp, tomatoes, onions, japanese peas and pachikay.

CHAUFA MELOSO Quinoa Option **\$310**
Wok fried rice with chicken, beef and pork with veggies, seasoned with soy sauce, sesame and sweet sauce. **Norwegian Salmon Option** **\$390**

CHAUFA MARINO Quinoa Option **\$340**
Wok fried rice with squid, octopus, shrimp, egg and veggies, seasoned with soy sauce and oyster sauce.

POLLO TIPAKAY **\$320**
Chicken and pork belly in sweet and sour pineapple and tamarind sauce, Japanese peas, pepper and onion.

SPECIALS

LINGUINI HUANCAINA **\$390**
Top sirloin (150gr) and shrimp in a smoked sauce with linguine in huancaina sauce and parmesan cheese.
+ Sourdough Bread **\$25**

ARRIZOTADO Quinoa Option **\$390**
Top Sirloin (150gr), shrimp, tomato, onion cooked in a wok with rice in huancaina sauce, parmesan cheese and vegetables.

SALMON MI AMOR **\$430**
Norwegian salmon (120gr) and shrimp in a creamy peruvian pepper white wine sauce, veggies in truffle aoli and mashed potatoes.

SECO NORTEÑO **\$370**
Short ribs (200gr) in a cilantro, chili peppers and chicha de jora stew. Rice, corn, Peruvian beans and creole sauce.

MAKE IT VEGETARIAN 🌱



Especial del Día



Suspiro Limeño



Chocolate Cake



Café Americano



HAPPY ENDING

DESSERTS

SUSPIRO LIMEÑO **\$150**

Custard, cinnamon, vanilla and pisco. berries or Italian meringue (subject to availability)

CHOCOLATE CAKE **\$175**

Chocolate cake, fudge, dulce de leche and berries

DULCE DE PLATANO **\$155**

Plantain in butter, caramel and chili liqueur. Vanilla ice cream and berries. Subject to availability

ESPECIAL DEL DIA **\$165**

Ask for the special

EXTRAS

POTATOES **\$90**

French fries 150gr / Cambay with herbs.

PERUVIAN OLIVES 6pz **\$50**

CANCHITA (PERUVIAN CRUNCHY CORN)

20 gr **\$40** 100 gr **\$150** 250 gr **\$350**

CHIFLES (BANANA CHIPS) 50gr **\$35**

SOURDOUGH BREAD 1 pz **\$25**

TIGER'S MILK SHOT 60 ml **\$50**

WHITE RICE 120 GR **\$30**

Plantain 200 GR **\$90**

EXTRA SAUCE 25 gr **\$35**

MASHED POTATO 150 gr **\$90**

PORK WONTON WITH TAMARIND SAUCE 3 PZ **\$110**

CHIBOLITOS / KIDS

TEQUEÑOS **\$160**

Fried wontons filled with cheese in huancaína or guacamole sauce.

POP CORN CHICKEN or FISH **\$160**

Crispy chicken or fish with french fries.

PASTA ALFREDO **\$140**

Linguine, butter, cream & parmesan cheese.

CARNIPAPAS **\$180**

Beef cubes with french fries and sauces in a wok.

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¡PERUVIAN TO THE MAX!



Chef Sebastián Soldevila

!THANK YOU!

We would like to express our sincere thanks,
for choosing us and allowing to be part of your dining experience.

We appreciate your preference and hope you enjoy every moment,
Your support and trust is our greatest commitment and motivation.

CONTACT

Birthday Parties
Special Events
Cooking Classes
Catering Service
Wedding Parties

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If you want to join our team, contact us.

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Lima.

